

*Oster*

# User Manual with Recipes

**MODELS ODF 510 & ODF 520**



P.N. 106564

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- READ ALL INSTRUCTIONS BEFORE USE.

Failure to follow these warnings and safety instructions may result in death, serious personal injury and/or property damage.

**WARNING** – Failure to follow these warnings and safety instructions may result in burns or serious injury:

- DO NOT MOVE THE DEEP FRYER WHEN OIL IS HOT OR DURING COOKING. Extreme caution must be used when moving an appliance containing hot oil.
- This appliance uses hot oil. Ensure the unit is placed in a safe place while in use or while the oil is still hot. Ensure the cord is not loose nor presents the possibility of someone tripping over it.
- Close supervision is necessary when the appliance is in use or when the oil is hot.
- This appliance must not be used by children. Close supervision is always necessary when this or any other appliance is used near children.
- Do not use attachments not recommended by the manufacturer.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts when handling hot surfaces; and allow metal parts to cool before cleaning.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate this appliance without the Removable Cooking Pot in place.
- Do not use with an extension cord.
- Handles must be properly assembled to basket and locked in place. See detailed instructions.

**WARNING** ■ Failure to follow these warnings and safety instructions may result in fire:

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility or contact Customer Service at 1-800-334-0759 for examination, repair or adjustment.
- Do not use attachments not recommended by the manufacturer.
- Do not place the appliance near a hot gas or electric burner or in a heated oven.
- Do not place any items on top or next to this appliance at any time. To prevent a fire, keep this appliance clear of contact with any flammable materials including curtains, draperies, walls, plastic materials, etc., at all times.
- Do not place any flammable materials in or close to the Deep Fryer, such as paper, cardboard, plastic or flammable substances.
- Oversized foods must not be inserted into the Deep Fryer as they may create a fire.

**WARNING** ■ Failure to follow these warnings and safety instructions may result in electric shock and may result in death or personal injury.

- Disconnect the Deep Fryer from the wall outlet when the unit is not in use and before cleaning. **NOTE:** To disconnect, turn the control to OFF, then remove plug from wall unit.
- Do not immerse the appliance or plug in water or any other liquid.
- Do not use attachments not recommended by the manufacturer.
- Do not use outdoors or for commercial purposes.
- Do not use this appliance for other than intended use.
- Do not clean with metal scouring pads or any abrasive materials. ***(Pieces can break off the pad and touch electrical parts resulting in the risk of electrical shock).***

## SAVE AND READ THESE INSTRUCTIONS

**THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY**

# **Table of Contents**

Important Safeguards . . . . .	ii
Table of Contents. . . . .	iv
Welcome . . . . .	1
Learning About Your Deep Fryer . . . . .	2
Deep Fryer Features . . . . .	3
Preparation for First Time Use . . . . .	4
Using Your Deep Fryer . . . . .	5
After the Food Is Fried . . . . .	6
Cleaning Your Deep Fryer. . . . .	7
Cleaning the Lid. . . . .	8
Taking Care of Your Deep Fryer . . . . .	9
How To Replace the Filters. . . . .	9
Storing the Deep Fryer . . . . .	10
Troubleshooting . . . . .	10
Cooking Guide. . . . .	11
H i n t s . . . . .	11
Recipes. . . . .	12
Index of Recipes. . . . .	32
Warranty Information. . . . .	35

## Welcome

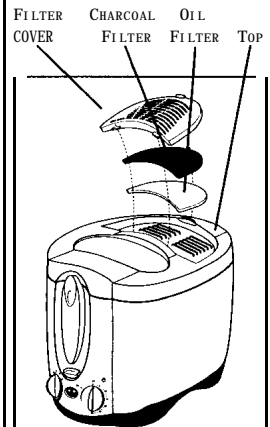
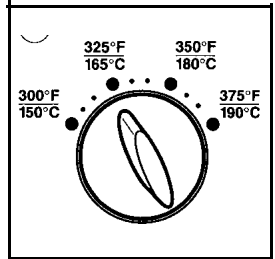
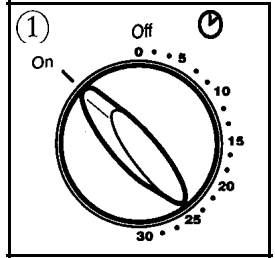
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***Congratulations on your purchase of an OSTER® Deep Fryer! Your Deep Fryer includes the following technology and features:***

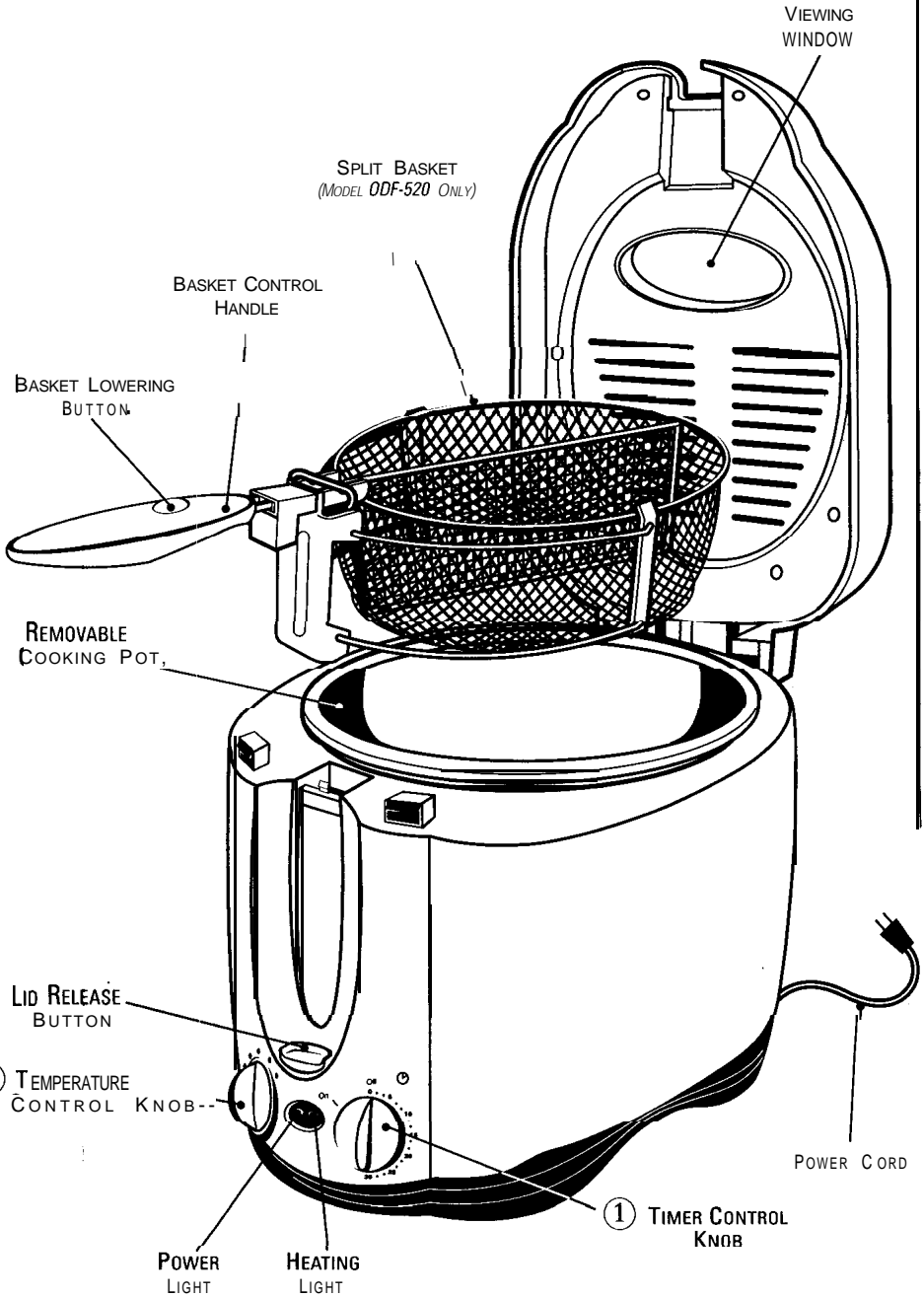
- ***Fryer Basket allows you to raise and lower the basket from the oil and keep food warm without further cooking.***
- ***Fryer Basket Handle provides a safe way to remove the basket from the Deep Fryer.***
- ***Fully removable, non-stick Cooking Pot for easy cleaning.***
- ***Split Basket Cooking allows you to cook two types of food at the same time (Model ODF-520 only).***
- ***Stainless Steel Tongs (Model ODF-520 only)***

# Learning About Your Deep Fryer

1. **Timer Control Knob** - To pre-heat turn the knob counter-clockwise to the ON position. Both the Power Light and the Heating Light will turn on. After the Heating Light turns off, rotate Timer clockwise to the desired cooking time. See recipe instructions for proper time selection.
2. **Temperature Control Knob** - Adjust the dial thermostat to the desired temperature. See recipe instructions for proper temperature selection.
3. **Power Light** - Indicates that main power is on.
4. **Heating Light** - Indicates that the Deep Fryer is pre-heating. The light will turn off after pre-heating is complete. **NOTE: You need to pre-heat the oil in a Deep Fryer for 20-25 minutes before the first batch of food is cooked.**
5. **Lid Release Button** - Press to lift the lid.
6. **Basket Control Handle** - Lift up to raise basket.
7. **Basket Lowering Button** - Push button when basket is in the Deep Fryer to lower basket.
8. **Viewing Window** - Allows you to see cooking food.
9. **Filter Cover**
10. **Condensation Drip Tray** - Located on backside just below the lid. The lid is designed to channel condensation that accumulates on the inside of the lid to the back of the unit and into the Condensation Tray.
11. **Replacement Filter** - Carbon activated filter to reduce odors.
12. **Removable Split Basket** - Allows you to cook two types of food at the same time (**Model ODF-520 only**).
13. **Power Cord**
14. **Removable Cooking Pot**



# Your Deep Fryer



## Preparation

### Preparing To Use Your Deep Fryer for the First Time

- If you are using your Deep Fryer for the first time, you must:
- Remove any stickers from the surface of the Deep Fryer.
- Raise basket handle to the highest position. Open the lid and lift the basket out of the fryer. Remove all printed documents and any other documents from the basket.
- Clean the frying basket and cooking pot with hot water, a small amount of dishwashing liquid and a non-abrasive sponge or cleaning pad.
- Do not operate this appliance without the cooking pot in place.

### **DO NOT IMMERSE THE BODY OF THE UNIT IN WATER.**

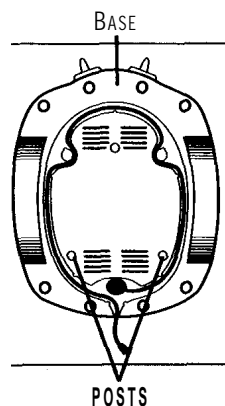
- Dry the unit thoroughly before using.
- Select a location for the Deep Fryer. The location should be on a flat counter where the plug will reach an outlet.

### Adjusting the Power Cord Length

Your Deep Fryer's cord storage area allows you to adjust the length of the power cord so that it is the exact length you desire.

### To Adjust the Length of the Power Cord

Wrap the power cord around the cord storage posts on the base of the Deep Fryer until you have just the length you desire.





## Using Your Deep Fryer

- Remove frying basket and set aside.
- Using only a good quality vegetable oil, pure corn oil, sunflower oil, canola oil or light olive oil for deep-frying, fill the pot to a point between the MIN marking and the MAX marking.
- Do not fill past the MAX marking.
- Wipe the inside of the viewing window with a little oil to prevent condensation.
- Place food in basket. Model ODF-520 has a split basket that allows you to cook two types of food at the same time.
- Do not overfill the basket.
- Place basket back in Deep Fryer and close the lid.
- Plug the Power Cord into outlet.
- Move Timer Control Knob to the ON position and wait for the pre-heat light to turn OFF.
- Adjust the Temperature Control Knob to the desired temperature. See recipe instructions for proper temperature selection.
- When the desired temperature is reached, the Heating Light will turn OFF.
- Press button on handle to slowly lower basket.
- Rotate Timer Control Knob to desired cooking time. See recipe instructions for proper time selection.
- Timer will sound when desired cooking time is reached. The Unit will shut off when the timer knob reaches "OFF."

## **After the Food Is Fried**

1. Make sure to turn the unit to the OFF position and unplug the Deep Fryer.
2. Once you are ready to enjoy the food, press the Lid Release Button to open the lid.

**WARNING:** By pressing the Lid Release Button the unit will release hot steam and de-pressurize the container. Extreme care should be used to ensure hands and face are clear of the appliance when steam is released.

3. Take out the basket and place the food on dishes ***(or first place on a paper towel to help absorb any excess oil that may remain on the outside of the food).***

**WARNING:** The basket is very hot. Only carry the basket from the basket handle.

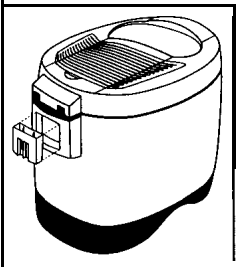
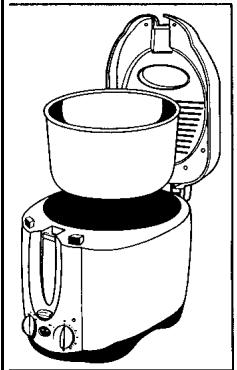
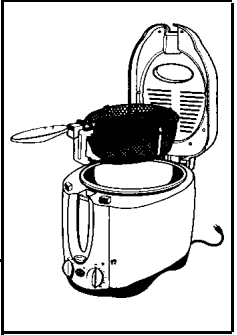
4. Place the basket back into the Deep Fryer.

## Cleaning Your Deep Fryer

1. Press the lid release button to fully open the lid. With one hand, gently lift one side and pull up to remove the lid.

**WARNING:** Before cleaning the Deep Fryer, always make sure that it is disconnected from the outlet. Make sure the unit and the oil are completely cool. Oil retains its temperature for a long period of time **after use. Do not attempt to move or carry the fryer while it is hot.**

2. Remove the Basket.
3. Remove Cooking Pot and pour oil out when the fryer has cooled (**you may choose to use the frying basket to hold a strainer/filter above your storage container as you pour the oil through it**). Make sure to snap the lid back in place and close it. Oil should be filtered after each use. After removing the oil, the fryer should be wiped down with absorbent paper. Then use a damp cloth and a little mild soap to clean. It is recommended that you change your oil after 5 or 6 uses, or after 2 weeks of storage.
4. A Condensation Drip Tray has been designed into the Deep Fryer and is located on the backside of the unit just below the lid. The lid has been designed to channel condensation that accumulates on the inside of the lid to the back of the unit and into the Condensation Drip Tray. To empty, simply remove the Condensation Drip Tray and dispose of the water inside.



Wash the basket and pot with warm, soapy water.

Finally, use a dry cloth. Do not immerse the fryer in water under any circumstances.

**CAUTION: Do not use scrubbing brushes, chemical cleaners or any abrasive materials to clean the unit.**



## Cleaning the Lid

Press the lid release button to fully open the lid. With one hand, gently lift one side and pull up to remove the lid. The lid can be cleaned in warm, soapy water or in the dishwasher.

**CAUTION: Be sure to remove both filters before cleaning the lid.**

After drying the lid, make sure to snap it back in place and close it.

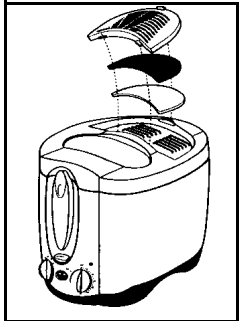
# Taking Care of Your Deep Fryer

## How to Replace the Filters

Your carbon filter should last about 6 months. Your oil filter should last about one year. After this time, you'll need to replace them. To order additional filters, please call our Customer Service Line at 800-334-0759.

1. Unclip and remove the filter cover.
2. Take out both white and black filters and dispose of them.
3. Place the new filters in, always making sure that the white oil filter rests on the metal surface below the carbon activated filter (**black filter**).

The replacement filter package will include 2 carbon activated filters (**black filter**) and 1 white oil filter. You will only need one of the carbon activated filters at a time; make sure that you keep the second filter inside the plastic bag closed. The carbon activated filter needs replacement more often than the white filter.

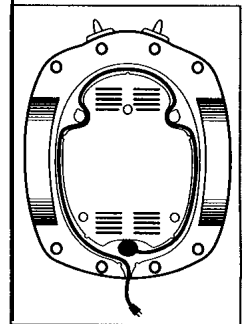


## Storing the Deep Fryer

Allow the appliance to cool completely before storing. Store the Deep Fryer in a dry location. The cord can be stored away on the Cord Storage Area located on the bottom of the unit. Keep cord out of reach of children.

If you experience difficulties when operating the Deep Fryer, review the Troubleshooting information in this section to find a solution. If you are unable to find a solution, please call our Customer Service Line at 800-334-0759.

CORD WRAP



## TROUBLESHOOTING

PROBLEM	POTENTIAL CAUSES	SOLUTION
Release of unpleasant odors	The charcoal filter is saturated.	Replace the filter <b>(see Page 9 on How to Replace the Filter)</b>
	The oil is deteriorated.	Change the oil every 5 to 6 fryings, or after 2 weeks of storage.
	The oil is unsuitable for deep frying.	Use a good quality vegetable oil, sunflower oil, canola oil, corn oil or light olive oil.
Release of steam from under the edge of the lid	A little steam release is normal. If there is excessive steam escaping, then the lid is not closed properly.	Make sure the lid is fully closed.
Food remains soft and is not crispy on outside	Too much food has been fried at the same time.	Fry food in smaller quantities <b>(especially frozen food)</b> .

# Cooking Guide

The frying times given in this chart are only a guide and should be adjusted accordingly to suit the quantity fried.

<b>Food</b>	<b>Temperature</b>	<b>Approximate Cooking Time (Minutes)</b>
Mushrooms	300°F / 150°C	3 - 4
Breaded Chicken	350°F / 175°C	15 - 21
Chicken Strips	350°F / 175°C	3 - 4
Shrimp	350°F / 175°C	4 - 5
Fish Cakes or Balls	300°F / 150°C	4 - 6
Fish Fillets	375°F / 190°C	6 - 7
Fish Fillets in batter	375°F / 190°C	4 - 6
French Fries, thin	375°F / 190°C	4 - 6
French Fries, thick	350°F / 175°C	8 - 10

## Hints . . .

- Select the temperature for frying by taking into account the type and food to be cooked.
- As a general guide, foods that have been **pre-cooked** in some way do not require as much cooking time than those foods that are completely raw.

**BUFFALO-STYLE CHICKEN WINGS  
WITH BLUE CHEESE DIP**

**MAKES 4-6 SERVINGS**

**7 cups peanut or vegetable oil**

**BLUE CHEESE DIP:**

- 4 oz. blue cheese**
- 1/2 cup mayonnaise**
- 1/2 cup dairy sour cream**
- 1 Tbsp. red wine vinegar**
- 1 tsp. lemon juice**
- 1/4 tsp. hot pepper sauce**

**CHICKEN:**

- 24 chicken wings, about 2-1/2 lbs.**
- 1/4 cup butter or margarine, melted**
- 2 Tbsp. hot pepper sauce or to taste**
- 3 stalks celery, washed cut into 3-inch pieces**

1. Pour oil into deep fryer. Set fryer temperature to **375°F/190°C**. Top a wire cooling rack or line a 15 x 10 x 1-inch baking pan with a double thickness of paper towels.
2. While oil is heating, for dip, in a medium bowl, crumble or mash blue cheese with a fork. Stir in mayonnaise, sour cream, vinegar, lemon juice and hot pepper sauce; set aside. In a small bowl, stir together melted butter and hot pepper sauce.
3. For chicken, rinse chicken wings under running cold water, dry thoroughly with paper towels. With fryer basket in highest position, add 4 or 5 wings to basket.
4. Close lid, lower filled basket into oil and fry 12 - 15 minutes until dark, golden brown. Remove to paper-towel topped rack and immediately brush chicken wings with some of the butter mixture.
5. Allow oil temperature to return to the original temperature before cooking additional chicken wings.
6. To serve, place blue cheese dip in a serving bowl. Arrange chicken wings and celery stalks on a serving platter; place serving bowl of dip on platter.



## CALAMARI FRITTI (SQUID)

MAKES 4 – 6 SERVINGS

- 7 cups olive oil or olive oil blend (*do not use extra virgin*)
- 1 cup all-purpose flour
- 1/4 cup yellow cornmeal
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/4 tsp. garlic powder
- 3 eggs
- 2 lbs. fresh or frozen, thawed calamari (*squid*)
- 2 cups jarred or homemade marinara sauce for dipping, optional

1. Pour oil into deep fryer. Set fryer temperature to 365°F/185°C.
2. In a medium bowl, combine flour, cornmeal, salt, pepper and garlic powder. In another bowl, beat eggs.
3. Top a wire cooling rack with a double thickness of paper towels; set rack near fryer. Dry calamari thoroughly with additional paper towels. Dip calamari first in eggs, then in flour mixture. Set coated calamari on waxed paper.
4. With fryer lid closed, lower empty fryer **basket** into oil and quickly bring back to highest position. Add 5 – 6 pieces of coated calamari to **the** basket, close lid and lower filled basket into oil. Fry 1 – 2 minutes until light golden brown and raise basket.
5. Using a slotted metal spoon, remove calamari to prepared wire rack.
6. Return oil to temperature before repeating process with remaining calamari. Serve, if desired, with marinara sauce.

## CRUNCHY ONION RINGS

MAKES 4 - 6 SERVINGS

- 3 large Vidalia\* onions
- 2 cups all-purpose flour
- 1/4 cup cornstarch
- 1 tsp. salt
- 1/4 tsp. ground red pepper
- 2 eggs
- 2 Tbsp. vegetable or peanut oil
- 1 cup flat beer
- 7 cups peanut or vegetable oil

1. Slice onions into 1/2-inch thick slices; separate into rings.
2. In a bowl, stir together flour, cornstarch, salt and red pepper. In large bowl, beat eggs, oil and beer; stir into flour mixture until just mixed.
3. Pour oil into deep fryer. Set fryer temperature to 365°F/185°C.
4. Top a wire cooling rack with a double thickness of paper towels. Set rack near the fryer.
5. Using a fork, dip onion rings into batter, letting excess batter fall back into bowl; set rings on **waxed** paper.
6. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Add a few coated onion rings to the basket, close lid and lower filled basket into oil. Fry 2 - 4 minutes until golden brown. Remove and drain on prepared rack.
7. Return oil to temperature before repeating process with remaining onion rings.

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\*If Vidalia onions are not available, use another sweet onion like Oso, Walla Walla or similar.

## CRABMEAT AND VEGETABLE EMPANADAS

MAKES ABOUT 15 PIECES

- 2 Tbsp. olive oil
- 1 small onion, finely chopped
- 1 garlic clove, minced
- 1 carrot, finely chopped
- 1 cup fresh or canned crabmeat
- 1 Tbsp. drained capers
- 1/2 tsp. ground cumin
- 1/2 tsp. pepper
- 1/4 tsp. hot pepper sauce or to taste
- 1 package refrigerated, ready-to-use pie crusts
- 7 cups peanut or vegetable oil

1. In a large skillet, heat oil over medium high heat. Add onion, garlic and carrot; cook and stir until vegetables are soft but not browned.
2. Stir in crabmeat, capers, cumin, pepper and hot pepper sauce. Cook and stir 1 minute, then remove from heat and set aside.
3. On a clean, lightly floured surface, unfold one pie crust and roll out to an 11-inch circle. Using a floured 4-inch round cookie cutter, cut circles from pie crust. Save scraps to re-roll.
4. Spoon about 1 tablespoon of the crabmeat filling onto one side of each circle of dough. Fold other half of dough over filling. Moisten edge of round with water; seal by pressing down edges with tines of a fork. Repeat procedure with remaining pie crust and filling.
5. Pour oil into deep fryer. Set fryer temperature to 375°F/190°C.
6. Line a 1.5 x 10 x 1-inch baking pan with a double thickness of paper towels. Place pan near fryer.
7. With basket in highest position, place a few empanadas into basket; close lid and lower filled basket into oil. Fry 3 - 4 minutes until golden brown. Remove and place in paper-towel lined baking pan to drain. Keep warm.
8. Return oil to temperature before repeating process with remaining empanadas.

## PEPPERY FRIED CHICKEN BITES

MAKES 4 SERVINGS

1-1/2 lbs. skinless, boneless chicken breasts

1 cup buttermilk

2 garlic cloves, minced

1 tsp. salt, divided

1/2 tsp. black pepper, divided

1/2 tsp. ground red pepper, divided

1/8 tsp. hot pepper sauce

1 cup all-purpose flour

HONEY-MUSTARD SAUCE (*recipe below*)

1. On a clean cutting board, cut chicken lengthwise into 1-inch wide strips, then cut strips crosswise in half. In a medium bowl, stir buttermilk, garlic, 1/2 tsp. salt, 1/4 tsp. black pepper, 1/4 tsp. red pepper and the hot pepper sauce. Add chicken pieces and toss lightly to coat. Let stand at room temperature 15 minutes.
2. While chicken is marinating, pour oil into deep fryer. Set fryer temperature to 350°F/177°C.
3. In a plastic zip-top bag or brown paper bag, place flour, the remaining 1/2 tsp. salt, the remaining 1/4 tsp. black pepper and the remaining 1/4 tsp. red pepper. Close bag and shake mixture to combine.
4. Using a fork, remove chicken pieces from buttermilk, letting any excess drip back into bowl. Place chicken pieces in bag and shake gently to coat chicken with flour mixture.
5. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Add 5 - 6 pieces of coated chicken to the basket, close lid and lower filled basket into oil. Fry 4 - 6 minutes until golden brown outside and juices run clear when chicken piece is pierced with fork. Remove and drain on paper towels.
6. Return oil to temperature before repeating process with remaining chicken pieces.
7. **Serve** chicken pieces warm and, if desired, with **HONEY-MUSTARD SAUCE**.

**HONEY-MUSTARD SAUCE:** In a small bowl, combine 1/3 cup honey, 1/4 cup yellow mustard and a dash ground cinnamon

## **ARANCINI** *(Little Rice Balls)*

### **RICE BALLS:**

- 1 cup uncooked, long-grain rice**
- 2 Tbsp. olive oil**
- 1 small onion, finely chopped**
- 1/2 stalk celery, finely chopped**
- 8 oz. ground beef**
- 1/2 tsp. dried oregano**
- 1/2 tsp. rubbed sage**
- 1/2 tsp. salt**
- 1/2 tsp. pepper**
- 1 cup grated Parmesan cheese**
- 2 eggs**
- 7 cups vegetable oil**

### **COATING:**

- 1 cup Italian-flavored, dried bread crumbs**
- 1/2 cup all-purpose flour**
- 1 egg**

1. For rice balls, in a medium saucepan, cook rice according to package directions. While rice is cooking, in a skillet, heat oil over medium heat; add onion and celery and cook and stir until vegetables are soft, but not browned. Add ground beef, oregano, sage, salt and pepper; cook, stirring until beef is no longer pink, breaking up large pieces while cooking. Remove meat mixture to a large bowl.
2. When rice is tender and water has been absorbed, stir in Parmesan and eggs, then stir rice mixture into meat mixture. Spread mixture on a 15 x 10 x 1-inch baking pan that has been sprayed with nonstick cooking spray to cool
3. Pour oil into deep fryer. Set fryer temperature to 350°F/177°C.
4. For coating, place flour and bread crumbs into separate shallow bowls. Break egg into a small bowl and beat with a fork. For each rice ball, scoop about 1/3 cup rice mixture into one hand; round into ball shape and place on a sheet of waxed paper. Repeat until all rice mixture is used. Roll each rice ball first in flour, then coat with egg mixture, then roll in bread crumbs. Replace coated balls on waxed paper. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Add 4 - 5 balls to the basket, close lid and lower filled basket into oil. Fry 4 - 6 minutes until golden brown and crisp. Remove balls to a baking dish, lined with a paper towel and keep warm.
5. Return oil to temperature before repeating process with remaining rice balls.

## CAPE COD FISHERMAN'S PLAITER

MAKES 4 SERVINGS

- 1 lb. sole, flounder, cod or other white fish fillets
- 1 lb. shucked small clams
- lb. jumbo (10 - 15 per pound) shrimp,  
peeled and deveined with tails intact
- lb. sea scallops, cut in half, if very large
- 1/2 cup all-purpose flour
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 2 cups cracker meal
- 1 tsp. paprika
- 2 eggs
- 6 cups vegetable or peanut oil

### **TARTAR SAUCE** (*recipe below*)

1. Rinse fish and seafood under cold, running water; pat thoroughly and dry with paper towels. Cut fish fillets crosswise into 3 - 4 pieces, depending on size. Top a wire cooling rack with a piece of waxed paper. Set rack aside.
2. On a piece of waxed paper, stir together flour, salt and pepper. On another piece of waxed paper, stir together cracker meal and paprika. In a pie plate, break eggs and beat with fork until well mixed.
3. Dredge fish and seafood in flour mixture, dip in egg, then thoroughly coat both in cracker meal mixture. Place coated fish and seafood on prepared cooling rack. Let stand at room temperature 30 minutes to set coating.
4. Pour oil into deep fryer. Set fryer temperature to 375°F/190°C. Line a baking dish with a piece of paper towel.
5. With fryer basket in highest position, add a few pieces of fish to the basket. Close lid and lower filled basket into oil. Fry fish 1 - 3 minutes until golden brown and crisp. Remove from basket with a slotted spatula and place in baking dish; keep warm.
6. Return oil to temperature, then fry remaining fillets; fry clams 30 seconds to 1 minute; fry shrimp and scallops 1 - 3 minutes.
7. Serve hot with **TARTAR SAUCE**.

**TARTAR SAUCE:** In a small bowl, stir together 1 cup mayonnaise, 1 tsp. lemon juice and 3 Tbsp. pickle relish and 1 tsp. chopped fresh dill.

## COCONUT SHRIMP

MAKES 4-6 SERVINGS

- 1 cup sweetened shredded coconut, divided
- 1 cup all-purpose flour
- 1/2 tsp. ground allspice
- 1/2 tsp. baking powder
- 1/2 tsp. garlic powder
- 1/2 tsp. dry mustard
- 1/2 tsp. ground red pepper
- Salt and black pepper to taste
- 1 cup "flat" regular or non-alcoholic beer
- 2 eggs
- 1-1/2 lbs. jumbo (10 - 15 per lb.) shrimp,  
peeled and deveined with tails intact
- 6 cups peanut oil
- Sweet and sour sauce, duck sauce, chutney  
or hot mustard for dipping, optional.

1. In a small deep dish, place 1/2 cup coconut. In a medium bowl, stir together flour, allspice, baking powder, garlic powder, mustard and ground red pepper; add salt and pepper to taste. Whisk in beer, then eggs until just mixed. Stir in the remaining 1/2 cup coconut.
2. Top a wire cooling rack with waxed paper; spray waxed paper with nonstick cooking spray. Holding shrimp by tail, dip in batter, letting any excess fall back into bowl, then dredge shrimp in coconut to thoroughly coat. Arrange battered, coconut-coated shrimp on prepared cooling rack. Let stand 20 minutes to set coating.
3. Pour oil into deep fryer. Set fryer temperature to 350°F/177°C.
4. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Add 3 shrimp to the basket, close lid and lower filled basket into oil. Fry 2 - 3 minutes until golden brown and raise basket.
5. Using a metal slotted spoon, remove shrimp from basket to paper towels to drain.
6. Return oil to temperature before repeating procedure with remaining shrimp. Serve warm and, if desired, with sauce or chutney accompaniments.

## COUNTRY FAIR CORN DOGS

MAKES 4 - 5 SERVINGS

8 cups vegetable oil

1 pkg. (8-1/2 to 72 oz.) corn muffin mix

Ingredients as called for on muffin mix package

1/4 tsp. hot pepper sauce or to taste

1/2 cup all-purpose flour

1 pkg. (16 oz.) regular (not bun-length frankfurters),

8 - 10 frankfurters

Mustard and ketchup for dipping, optional

1. Pour oil into deep fryer. Set fryer temperature to 375°F/190°C. Soak 8 - 10 wooden skewers in water for 1 minute; drain on paper towels and pat dry.
2. In a medium bowl, mix muffin mix according to package directions; add hot pepper sauce. In a shallow dish, place flour.
3. Pat the frankfurters dry with paper towels; insert a wooden skewer through the length of each frankfurter, leaving about 2-inches exposed to serve as a handle. Roll frankfurters thoroughly in flour.
4. Holding each frankfurter by its handle, dip into the muffin batter, swirling to coat thoroughly, and letting any excess batter drip back into bowl. Place on waxed paper.
5. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Add 1 or 2 frankfurters to the basket, close lid and lower filled basket into oil. Fry 1 - 2 minutes until light golden brown. Use tongs to remove from basket and place on a double thickness of paper towels to drain.
6. Return oil to temperature before repeating process with remaining frankfurters.
7. Serve 1 - 2 frankfurters per person, with mustard and ketchup for dipping, if desired.



## PICNIC PERFECT FRIED CHICKEN

MAKES 4 SERVINGS

**7 cups peanut or vegetable oil**

**One 3 to 3-1/2 lb. broiler-fryer chicken, cut into pieces**

**1 cup all-purpose flour**

**1/2 cup yellow cornmeal**

**1 tsp. salt**

**1/2 tsp. pepper**

**1/2 tsp. onion powder**

**1/2 tsp. paprika**

1. Pour oil into deep fryer. Set fryer temperature to 375°F/190°C.
2. Line a 15 x 10 x 1-inch baking pan with paper towels; set pan near fryer. Rinse chicken under running cold water and pat thoroughly dry with paper towels. In a plastic zip-top bag or paper bag, place flour, cornmeal, salt, pepper, onion powder and paprika; close bag and shake to mix.
3. Place chicken, one large piece or two smaller pieces at a time, in bag; close bag and shake to coat pieces well with flour mixture. Remove chicken from bag, shaking off any excess flour mixture.
4. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Add 1 - 2 large pieces of chicken or 3 - 4 smaller pieces to the basket. Close lid and lower filled basket into oil. Fry 16 - 20 minutes until golden brown on the outside and juices run clean when chicken is pierced with a fork. Raise basket. Using a metal slotted spoon or tongs remove to paper towel-lined pan to drain.
5. Return oil to temperature before repeating procedure with remaining chicken pieces.
6. Let chicken cool, then wrap and pack for a picnic.

## PULLED-PORK AND BLACK BEAN CHIMICHANGAS

MAKES 8

- 1 container (32 oz.) prepared pulled-pork barbecue
- 1 can (15 - 76 oz.) black beans, rinsed and drained
- 1 can (48 oz.) solid vegetable shortening
- 8 large corn tortillas
- Prepared Guacamole
- Sour cream
- Homemade or bottled salsa

1. In a large bowl, combine the pork barbecue and black beans.
2. Scoop vegetable shortening into fryer. Set fryer temperature to 350°F/175°C. to melt shortening; when shortening has melted, set fryer temperature to 365°F/185°C.
3. Wrap the stack of tortillas in slightly dampened plain paper towels and microwave on high for 30 - 45 seconds until warm and pliable **(this makes the tortillas easier to work with).**
4. Place a tortilla on a clean dry work surface. Spoon about 1/2 cup of the pulled-pork and black-bean filling onto one side of the tortilla. Roll up, folding in sides as you roll; secure bottom with a wooden pick. Repeat until all tortillas and filling are used.
5. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Add a few Chimichangas to the basket; close lid and lower filled basket into oil. Fry 2 - 3 minutes until light golden brown. Remove and drain on paper towels. Keep warm.
6. Return oil to temperature before repeating process with remaining Chimichangas.
7. Serve with Guacamole, sour cream and salsa.

**This is a recipe that can surely make leftovers a thing of the past. If you do not have leftover mashed potatoes, prepare frozen mashed potatoes to equal 1 cup.**

**SALMON CROQUETES**

**MAKES 4-6 SERVINGS**

- 1/2 cup finely chopped onion**
- 1 Tbsp. vegetable oil**
- 1 can (14-1/2 oz.) salmon, drained and flaked  
or 1 lb. cooked, boned and flaked salmon**
- 1 cup prepared mashed potatoes**
- 2 Tbsp. chopped fresh dill or 2 tsp. dillweed**
- Salt and pepper to taste**
- 1 cup all-purpose flour, divided**
- 2 eggs, lightly beaten**

1. In a medium skillet, saute onion in oil until softened but not browned. Remove skillet from heat. Stir in salmon, mashed potatoes, 1/2 cup flour and the dill; season to taste with salt and pepper, then blend in eggs. Spray a 13 x 9 x2-inch baking pan with nonstick cooking spray; spread salmon mixture into pan and chill until mixture is completely cooled and firm, at least 2 hours.
2. Pour oil into deep fryer. Set fryer temperature to 375°F/190°C.
3. Line a cookie sheet with waxed paper. Place remaining 1/2-cup flour on a separate sheet of waxed paper. Using a knife, divide the salmon mixture into 12 pieces. With clean, lightly floured hands, shape each piece into a cone shape, then gently roll in flour to coat.
4. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Add 2 - 3 croquettes to the basket, close lid and lower filled basket into oil. Fry 3 - 4 minutes until golden brown. Using a metal slotted spoon remove to paper towels to drain and keep warm.
5. Return oil to temperature before repeating procedure with remaining croquettes.

## TEMPURA VEGETABLES

MAKES 6 - 8 SERVINGS

- 2 lbs. assorted fresh vegetables,  
such as whole green beans,  
broccoli florets, small whole mushrooms,  
sweet potato slices, red or green bell pepper slices,  
scallions, eggplant and snow peas
- 1 cup cake flour
- 1/4 tsp. baking soda
- 1/4 tsp. salt
- 1 cup ice cold seltzer water
- 1/2 tsp. reduced-sodium soy sauce, *optional*
- 7 cups peanut oil
- Bottled teriyaki sauce for dipping, *optional*

1. Arrange vegetables on a tray; pat dry with paper towels. In a medium bowl, combine flour, baking soda and salt. Lightly stir in seltzer, soy sauce, if desired, and the egg.
2. Pour oil into deep fryer. Set fryer temperature to 375°F/190°C.
3. Line a 15x10x1-inch baking pan with a double thickness of paper towels. Place pan near fryer.
4. Using a fork, dip vegetables into batter, letting any excess batter drip back into bowl. Place dipped vegetables on a piece of waxed paper that has been sprayed with nonstick cooking spray.
5. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Add a few coated vegetables to the basket, close lid and lower filled basket into oil. Fry 2 - 3 minutes until golden brown. Remove and place in paper towel-lined baking pan to drain. Keep warm.
6. Return oil to temperature before repeating process with remaining vegetables.
7. Serve, if desired, with Teriyaki sauce for dipping.

For the crispiest, tastiest French fries, we recommend a two-step fry process; first at a **325°F/165°C**, to precook the potatoes, then, just before **375°F/190°C** to complete cooking and crisp the potatoes.

## FRENCH-FRIED SWEETS AND SPUDS

MAKES 4-6 SERVINGS

7 cups peanut oil  
 2 large baking potatoes (*Idaho or Russet*)  
 2 large sweet potatoes  
 Salt and pepper  
 Cinnamon sugar, optional

1. Pour peanut oil into deep fryer. Set fryer temperature to 325°F/165°C. Lay a double thickness of paper towels on a cooling rack or in a 15 x 10 x 1-inch baking pan.
2. While oil is heating, peel potatoes. Using a sharp knife, cut all 4 potatoes crosswise in half then cut each half into 1/2-inch thick strips. As potatoes are cut, place into a large bowl filled with cold water and 1 teaspoon salt.
3. When all potatoes are cut into strips, drain potatoes and thoroughly dry with paper towels.
4. With basket in highest position, add a handful of potatoes to the basket. Close fryer lid and lower basket into oil. Fry potatoes 3-5 minutes until they are very pale gold, but do not let them brown.
5. Remove and place on paper towel-topped rack. Close fryer lid and let oil return to temperature before repeating procedure with remaining potato strips. Potatoes can be cooked ahead up to 3 hours and left at room temperature.”
6. Just before serving, set fryer temperature to 375°F/190°C. With frying basket in highest position, add a handful of the pre-fried potatoes to the basket; close fryer lid and lower basket. Fry potatoes 1-3 minutes, depending on desired crispness.
7. Remove potatoes to paper-towel lined rack and sprinkle with salt; if desired, sprinkle sweet potatoes lightly with cinnamon sugar.

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\* If potatoes will not be second-fried immediately, turn off fryer until ready to heat oil for second frying.

## HERBED OLIVE OIL POTATO CHIPS

MAKES 4 6 SERVINGS

**1-1/2 pounds unpeeled baking potatoes,  
scrubbed and dried**

**7 cups olive oil or olive oil blend (*do not use extra virgin*)**

**Salt**

**2 Tbsp. chopped fresh rosemary**

**1 tsp. dried oregano**

1. Using a sharp knife or a vegetable slicer, thinly slice potatoes, and place in a large bowl filled with enough cold water to cover potato slices. Drain water from potatoes and again add cold water to cover; repeat draining and adding cold water to cover one more time. Drain, then separate slices on paper towels. (*Do not be concerned if potatoes begin to turn brown; this will not affect flavor or texture.*)
2. Pour oil into deep fryer. Set fryer temperature to 375°F/190°C.
3. Divide drained potato slices into 3 portions. Drop one portion into the fryer basket and gently lower basket into the hot oil. Fry slices 3 - 5 minutes until golden brown.
4. Lift basket from oil and remove chips to paper towels. Sprinkle with some of the salt, rosemary and oregano. Repeat procedure with the remaining portions of slices.
5. Return oil to temperature before repeating process with remaining 2 portions of potatoes.

## BUTTERMILK DOUGHNUTS,

MAKES 18-20 DOUGHNUTS

- 1 can (48 oz.) solid, all-vegetable shortening
- 4 cups all-purpose flour, divided
- 1-1/4 cups sugar
- 2 tsp. baking powder
- 1 tsp. ground nutmeg
- 1/2 tsp. ground cinnamon
- 1/2 tsp. baking soda
- 3 eggs
- 1 cup buttermilk
- 5 Tbsp. unsalted butter, melted
- 1/2 tsp. vanilla extract
- Confectioners' sugar for garnish, optional

1. In large bowl of electric stand mixer, combine 1 cup flour, the sugar, baking powder, nutmeg, cinnamon and soda. In a small bowl, combine eggs, buttermilk, melted butter and vanilla. At medium speed, add egg mixture to flour mixture beating just until smooth. Reduce mixer to low and beat in remaining flour, scraping down side of bowl with a rubber spatula. (*Mixture will be a cross between a batter and a dough.*) Cover and refrigerate 1 hour.
2. Scoop vegetable shortening into fryer. Set fryer temperature to 350°F/177°C to melt shortening; when shortening has melted, set fryer temperature to 375°F/190°C.
3. Turn cold dough out onto a clean floured surface and with a floured rolling pin, roll out to 1/2-inch thick. Use a floured 2-1/2 to 3-inch round doughnut cutter to cut; re-roll scraps, 1/2-inch thick and cut with re-floured cutter.\*
4. Raise fryer basket to highest position, add 4 dough rings to basket; close cover and lower basket into hot shortening. Fry doughnuts about 1 minute, until golden brown, lift basket, and use a metal slotted spoon to turn doughnuts; lower basket and cook an additional 50 seconds to 1 minute, until golden brown.
5. Remove doughnuts to paper towel-topped wire rack to cool slightly; sprinkle, if desired, with confectioners' sugar.
6. Allow shortening to return to temperature, then repeat procedure with remaining dough.

\* Use doughnut holes as scraps to re-roll or keep to fry separately, 4 to 5 at a time, about 30 seconds, after all doughnuts have been fried.

## DOUBLE LEMON FRIED PIES

MAKES ABOUT 1-1/2 DOZEN

### PASTRY:

- 2 cups all-purpose flour**
- 1 tsp. baking powder**
- 1/4 tsp. salt**
- 1/4 cup (4 Tbsp.) butter or margarine**
- 1/4 cup (4 Tbsp.) solid vegetable shortening**
- 4 Tbsp. ice water**
- 2 Tbsp. lemon juice**

### FILLING:

- 1 can prepared lemon pie filling**
- 2 tsp. lemon juice**
- 1 tsp. lemon zest**
- 1 can (48 oz.) solid vegetable shortening**
- 1/4 cup sugar**

1. For pastry, in a medium bowl, stir together flour, baking powder and salt. Using a pastry cutter or a fork, cut in butter and shortening until mixture resembles coarse crumbs. Add water and lemon juice and combine until mixture just holds together. Gather into a ball, then flatten to a disk; cover with plastic wrap and chill 30 minutes.
2. For filling, in small bowl, stir together pie filling, lemon juice and zest.
3. Cut chilled dough into 2 pieces. On a lightly floured surface, with a lightly floured rolling pin, roll out one piece of dough to about 1/4-inch thickness. Cut dough into rounds with a 4-inch round cookie cutter. Place about 1 tablespoon lemon filling in center of each round. Moisten edge of round with water and fold round in half; seal by pressing down edges with tines of a fork. Repeat procedure until all dough and filling are used.
4. Scoop vegetable shortening into fryer. Set fryer temperature to 350°F/175°C. to melt shortening; when shortening has melted, set fryer temperature to 375°F/190°C. Line a 15 x10x 1-inch baking pan with a double thickness of paper towels. Set pan close to fryer. In a small cup, stir together sugar and 1 Tbsp. water.
5. Raise fryer basket to highest position, add 4 pies to basket; close cover and lower basket into hot shortening. Fry pies 2 - 4 minutes until golden brown.
6. Remove with slotted metal spoon and drain on prepared wire rack. Using a pastry brush, brush hot pies with sugar mixture.
7. Return shortening to temperature before repeating procedure with remaining pies.



## FIRE 'N SPICE PECANS

MAKES 1 POUND

- 1 cup water
- 1/2 cup sugar
- 2 Tbsp. honey
- 1 lb. whole pecans
- 2 tsp. ground ginger
- 1 tsp. ground cinnamon
- 1/4 tsp. ground red pepper
- 6 cups peanut oil

1. In a medium saucepan, stir water, sugar and honey. Bring to a boil and boil 1 minute. Reduce heat to low, add pecans and cook about 20 minutes until most of liquid has evaporated (**do not let all the liquid evaporate**).
2. In a medium bowl, stir together ginger, cinnamon and red pepper. Add pecans and toss well to coat.
3. Pour oil into deep fryer. Set fryer temperature to 365°F/185°C. Set an unlined 15 x 10 x 1-inch baking pan next to the fryer.
4. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Using a metal slotted spoon, add about half of the nuts to the basket; close lid and lower filled basket into oil. Fry 2 - 3 minutes until golden brown. Remove to baking pan.
5. Return oil to temperature before repeating process with remaining nuts.
6. Cool nuts completely and break apart any that stick together; store nuts in an airtight container.

The secret to making perfect fried ice cream is to prepare the ice cream balls ahead of time and freeze them at least 24 hours before frying.

### FRIED ICE CREAM

MAKES 8 SERVINGS

- 1 qt. favorite vanilla ice cream
- 1 cup finely chopped nuts
- 3 cups finely crushed sugar-frosted cornflakes  
or vanilla wafers
- 1 tsp. ground cinnamon
- 1 egg
- 7 cups vegetable oil
- Favorite sundae sauce or topping
- Whipped cream or whipped topping, optional

1. Place a shallow metal pan or baking sheet in freezer 15 minutes. Set ice cream out to soften slightly.
2. Remove pan from freezer. Using a 4 oz. or 1/2-cup size ice cream scoop and working quickly, form ice cream into balls. If necessary, use hands to shape and make solid. Place nuts in a bowl and roll ice cream balls in nuts to coat. Freeze ice cream balls 15 minutes.
3. In a medium bowl, stir together crushed cornflakes and cinnamon. Break egg into another bowl, and beat well with a fork. Remove balls from freezer and roll each in egg, then roll in crumb mixture to thoroughly coat. Return balls to baking pan; cover and freeze at least 24 hours.
4. Just before serving, pour oil into deep fryer. Set fryer temperature to 375°F/190°C. Prepare dessert plates or cups by drizzling each with favorite sundae sauce. Top a wire cooling rack with paper towels.
5. When oil reaches temperature, remove 3 ice cream balls from freezer. With fryer basket in highest position, add 3 ice cream balls to basket. Close lid, lower filled basket into oil and fry, about 30 seconds, until crisp and golden brown. Using a metal slotted spoon, remove balls from basket to paper towel-topped rack, then gently remove each to a dessert plate.
6. Return oil to temperature before repeating procedure with next 3 ice cream balls, then with the final 2 ice cream balls. If desired, serve with whipped cream or whipped topping.

## FRUIT FRITTERS

MAKES ABOUT 2 DOZEN

- 7 cups peanut oil
- 2 lbs. fresh, peeled or pared cut-up fruit;  
good choices include apples, bananas,  
peaches, plums or nectarines

### FRITTER BAITER:

- 1-1/2 cups all-purpose flour, divided
- 2 Tbsp. sugar
- 1 tsp. baking powder
- 1/4 tsp. Salt
- 2 eggs, separated
- 1/2 cup whole milk
- 1 Tbsp. melted butter or margarine
- 1 tsp. grated lemon zest

1. In a medium bowl, stir together 1 cup flour, the sugar, baking powder and salt. In another bowl, with electric mixer at high speed, beat egg whites until stiff peaks form. Stir milk, egg yolks, butter and zest into flour mixture, then fold egg whites into flour-egg mixture.
2. Pour oil into deep fryer. Set fryer temperature to 375°F/190°C.
3. Line a 15 x 10 x 1-inch baking pan with a double thickness of paper towels. Place pan near fryer.
4. Dry cut fruit thoroughly with paper towels. Place remaining 1/2 cup flour in a shallow dish. Roll fruit in flour to coat, then dip in batter, letting any excess batter drip back into bowl.
5. With fryer lid closed, lower empty fryer basket into oil and quickly bring back to highest position. Add a few pieces of coated fruit to the basket; close lid and lower filled basket into oil. Fry 2 - 3 minutes until light golden brown. Remove and place in paper towel-lined baking pan to drain. Keep warm.
6. Return oil to temperature before repeating process with remaining fritters.

INDEX OF RECIPES

	PAGE
Buffalo-Style Chicken Wings .....	12
Blue Cheese Dip .....	12
Calamari Fritti .....	13
Crunchy Onion Rings .....	14
Crabmeat and Vegetable Empanadas .....	15
Peppery Fried Chicken Bites .....	16
Honey-Mustard Sauce .....	16
Arancini ( <i>Little Balls</i> ) .....	17
Coconut Shrimp .....	18
Coconut Shrimp .....	19
Country Fair Corn Dogs .....	20
Picnic Perfect Fried Chicken .....	21
Pulled Pork and Black Bean Chimichangas .....	22
Salmon Croquettes .....	23
Tempura Vegetables .....	24
French-Fried Sweets and Spuds .....	25
Herbed Olive Oil Potato Chips .....	26
Buttermilk Doughnuts .....	27
Double Lemon Fried Pies .....	28
Fire 'n Spice Pecans .....	29
Fried Ice Cream .....	30
Fruit Fritters .....	31

## MORE RECIPES

*recipes*



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